

The Grandview
ELEGANT EVENTS
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ELEGANT EVENT PACKAGE



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FIVE HOURS OF TOP-SHELF OPEN BAR

Cocktail Reception

- Your Selection of Eight Butler-Style Hors d'Oeuvres
- Grandview Garde Manger Creations Cocktail Reception Station
Plus Four Additional Action Stations

Dinner

- Formal Wine Service
- Two Courses Prior to the Entrée: Select from Appetizer, Soup, Pasta, Salad, or Intermezzo
Or One Duet Pre-Entrée Course
- Tableside Choice of Entrée – Select Four Options for Your Guests:
Meat, Fish, Poultry, and Vegetarian

Dessert

- Elegant Events Dessert Sampler
- After Dinner Cordials, Cappuccino, Espresso, Coffee, Decaffeinated Coffee, and Herbal Teas

ASK ABOUT OUR WINTER INCENTIVE!

GRAND BALLROOM PACKAGE PRICES

Monday through Thursday	Call for Pricing Call for Pricing	Guarantee of 75 Guarantee of 100
Friday Evening [6:00 PM or Later]	Call for Pricing Call for Pricing	Guarantee of 150 Guarantee of 125
Saturday Afternoon [12:00 PM – 5:00 PM]	Call for Pricing Call for Pricing	Guarantee of 75 Guarantee of 100
Saturday Evening [6:00 PM or Later]	Call for Pricing Call for Pricing	Guarantee of 200 Guarantee of 175
Sunday Anytime	Call for Pricing Call for Pricing Call for Pricing	Guarantee of 150 Guarantee of 125 Guarantee of 100

OUTDOOR BALLROOM PACKAGE PRICES

Monday through Thursday	Call for Pricing Call for Pricing	Guarantee of 75 Guarantee of 100
Friday	Call for Pricing Call for Pricing	Guarantee of 125 Guarantee of 100
Saturday	Call for Pricing Call for Pricing	Guarantee of 150 Guarantee of 125
Sunday	Call for Pricing Call for Pricing Call for Pricing	Guarantee of 125 Guarantee of 100 Guarantee of 75

(Outdoor Event must begin between 1:00 PM and 5:00 PM)

Prices Do Not Include 20% House Service Charge nor Sales Tax at Rate Current to Event Date. Prices for Weekday Holidays are Subject to Sunday Pricing. Holiday Sundays are subject to Friday night pricing and Friday night minimums.

YOUR EVENT WILL ALSO INCLUDE

- Personal Maître d' Service Throughout the Day
- Formal Black Tie Service
- Private, Elegantly Appointed Suite with Private Facilities for your ease and comfort throughout the event
- Elegant Champagne Floor-Length Table Linens with Satin-Stripe Overlays, and Colored Napkin Choice
- Personalized Menus for Tableside Entrée Choices
- Complimentary Valet Parking
- Complimentary Escort Cards and Directional Cards
- Unmatched Photographic Backdrops with our Panoramic Views of the Hudson River and our Unique Position in the Shadow of the Mid-Hudson Bridge
- A 'To-Go' Beverage Station Featuring Coffee, Decaffeinated Coffee, and Water is our way of Saying Goodbye and Thank You to All of Your Guests Upon Their Departure
- Complimentary Shuttle Service for All Guests with Overnight Accommodations at The Poughkeepsie Grand Hotel

∞ Denotes An Enhancement Option and is Subject to an Additional Charge

BEVERAGE OPTIONS

FIVE HOURS OF TOP-SHELF OPEN BAR

SIGNATURE COCKTAIL

Sparkling Wine, Water with Lemon, and The 'Signature' Beverage of Your Choice, Butler-Served Upon Guest Arrival into Cocktail Hour

CHAMPAGNE TOAST

FORMAL WINE SERVICE

Choose One Of Each To Be Offered Tableside

- House Red: Merlot • Cabernet • Pinot Noir
- House White: Pinot Grigio • Chardonnay • Moscato

Ask About Our Premium Wine Packages. ∞

AFTER DINNER DRINKS

Cordials, Cappuccino, Espresso, Coffee, Decaffeinated Coffee and a Selection Of Fine Herbal Teas Served Tableside

DRAFT BEER

Bud, Bud Light, Stella Artois

Ask About Our Domestic, Imported, and Craft Beer Options ∞

SANGRIA BAR ∞

Red, White, and Blush Seasonal Varieties

BELLINI BAR ∞

White Peach, Raspberry, and Mimosas

THE "CHIC" MARTINI BAR ∞

Your Choice Of Ice Luge and An Array Of Martini-Style Concoctions Created By Our Mixologists During Cocktail Hour





BUTLER-STYLE HORS D'OEUVRES

HOT HORS D'OEUVRES

Select Four Items

- Avocado Tempura, Sriracha Aioli
- Bruleed Fresh Mozzarella and Baby Tomato Crostini
- Buffalo Chicken Spring Rolls
- Classic Aranchini, Golden Risotto Balls
Stuffed with Prosciutto and Mozzarella
- Cocktail Franks in Puff Pastry, Stone Ground Mustard
- Coconut Shrimp, Mango Salsa
- Creamy Tomato Soup Shooter
with Grilled Cheese Minis
- Crispy Cordon Bleu Chicken, Honey Dijon Glaze
- Crispy Crab Wontons, Tangy Plum Sauce
- Fried Artichoke Hearts with Boursin Cheese
- Fried Calamari, Fra Diavolo Dipping Sauce
- Mandarin Orange-Glazed Salmon Skewers
- Miniature Beef and Portobello Mushroom Wellingtons
- Miniature Crab Cakes, Sauce Remoulade
- Miniature Macaroni and Cheese Beignets,
Gorgonzola Cream, Tomato Cream
- Pear and Bleu Cheese-Stuffed Puff Pastry
- Portobello Mushroom Steak Fries, Roasted Garlic Aioli
- Pulled Pork on Savory Cheddar Biscuits,
Cucumber Slaw
- Stacked Scallop and Slab Bacon, Honey Teriyaki Glaze
- Steakhouse Slider, Onions, Mushrooms, Gruyere
- Thai Crispy Shrimp, Fresh Mint and Orange Zest
- Veal and Ricotta Meatballs, Asiago Cream Sauce

COLD HORS D'OEUVRES

Select Four Items

- Shrimp "Cocktail" Bloody Marys
- Almond Encrusted Goat Cheese Medallions,
Blueberry Onion Jam
- Asparagus Wrapped in Shaved Beef,
Roasted Garlic Marscapone
- California Roll, Crab, Cucumber, Avocado,
Wasabi Soy Dipping Sauce
- Chocolate-Dipped Bacon
- Crab Deviled Eggs
- Cucumber Cups Stuffed with Crumbled Feta Cheese,
Red Onion, and Dill
- Corn Tortilla Tacos with Cajun Chicken, Black Beans,
Corn and Guacamole Cream with Margarita Shooters
- Poached Jumbo Gulf Shrimp,
Tangy Cocktail Sauce, Lemon Crescent
- Seafood Cerviche Tasting Spoons
- Seared Beef Tenderloin on a Rosemary Garlic Crouton,
Horseradish Crème
- Smoked Salmon, Dill Cream Cheese,
Caper on a Bagel Chip
- Strawberry Cucumber Granita, Splashed with Prosecco
- Baby Red Potatoes, Stuffed with Bacon,
Chives, and Crème Fraiche
- Tuna Tartare, Gaufrette Potato Crisps
- Vietnamese Chicken Lettuce Wrap,
Spicy Lime Dipping Sauce

COCKTAIL STATIONS

To Add an Additional Station is an Enhancement Option. Plus Up-Charge Where Applicable 

Grandview Garde Manger Creations

Included in Every Wedding Package

- Multinational Cheese Board with Water Crackers and Flatbreads
- Antipasto Display of Pepperoni, Ham, and Salami
- Farmers Crudités of Fresh Local Vegetables
- Marinated Black and Green Olives
- Herb-Marinated, Fire-Roasted Vegetables
- Artfully Displayed Seasonal Fruits and Berries
- Chef's Selection of Handcrafted Chilled Salads and Canapés

Select Four Additional Action Stations

The Craft Butchery

Select Two Items Carved to Order in the Cocktail Reception

- Herb-Crusted NY Strip Loin of Beef, Grilled Asparagus, Pinot Noir Demi Reduction
- Brown Sugar-Glazed Corned Beef Brisket, Pierogies, Sautéed Onions, Spicy Grain Mustard
- Stuffed Fresh Breast of Turkey, Italian Herb and Sausage Stuffing, Orange Cranberry Chutney
- Slow-Roasted Loin of Pork, Bavarian Bacon Sauerkraut, Braised Red Cabbage, Gourmet Mustards
- Cracked Peppercorn-Rubbed Leg of Lamb, Wilted Spinach and Almond Salad, Tomato-Mint Chutney
- Honey-Baked Country Ham, Scalloped Potatoes, Tangy Mustard Dips
- Whole Roasted Suckling Pig, with Flakey Aged Cheddar Butter Biscuits 

A Stroll Down Arthur Avenue

- Rigatoni Butterra, Crumbled Sausage, Peas, Onions, Tomato Cream Sauce
- Traditional Eggplant Rollatini, Stuffed with Herbed Ricotta, Marinara Sauce
- Rustic Herb Chicken, Tender Chicken Breast Slices, Oven Roasted Potatoes, Sautéed Peppers and Onions, Fresh Herbs
- Spiced Marinated Fresh Bocconcini
- Caesar Salad "Old Fashioned"

Riches of the Mediterranean

- Calamari Fra Diavolo
- Clams and Mussels Possilippo
- Linguini all'Aglio é Olio
- Citrus Scallops with Corn and Rice Salad
- Shrimp Martini with Mediterranean Couscous

Café Italiano

Made to order pasta dishes

Select Two Pastas — Penne, Rigatoni, Farfalle, Fusilli, Cheese Tortellini


Select Two Sauces — Vodka, Pomodoro, Pesto Cream, Alfredo

Accompaniments Include — Crumbled Sausage, Bocconcini, English Peas, Onions, Mushrooms, Tomatoes

- Classic Southern Italian Meatballs
- Tri-Color Garden Bruschetta and Eggplant Caponata Crostini



COCKTAIL STATIONS CONTINUED

To Add an Additional Station is an Enhancement Option. Plus Up-Charge Where Applicable 

Expressway to China

- General Tso's Tangy Chicken, *Tender-Crisp Broccoli Florets*
- Steamed Dumplings, *Ginger Scallion Dipping Sauce*
- Vegetable Fried Rice
- Wonton Nachos, *Chilled Sesame Noodles*


The Athenian

- Chicken and Pork Souvlaki Skewers, *Warm Pita, Cucumber Yogurt Dipping Sauce*
- Grilled Calamari, *Mediterranean Oregano, Lemon Essence*
- Grilled Eggplant, *Stuffed with Spinach and Feta, Topped with Fresh Tomato Sauce*
- Imported Sliced Feta Cheese with *Fresh Oregano and Lemon*
- Stuffed Grape Leaves
- Red Onion, Tomato, Cucumber and Dill Salad

Hacienda Grill

- Agave and Lime-Infused Chicken and Cheese Quesadillas
- Sliced Steak Fajitas with *Sautéed Onions and Peppers*
- Zesty Shrimp Tacos, *Fresh Guacamole, Pico de Gallo, and Jalapeño Crème*
- House-Made Tri-Color Chips
- Spanish Rice and Red Beans
- Chilled Black Bean and Corn Salad

Everything's BIGGER in Texas

- Smoked Beef Brisket, *Carved to Order*
- Ancho-Chile Rubbed Pulled Pork with *Soft Potato Rolls*
- Garlic-Smoked Chicken Wings
- Twice Baked Beans, *Creamy Cole Slaw*
- House-Made Honey-Stung Corn Bread
- Fried Pickles
- Whole Suckling Pig (*Substitutes Pulled Pork*) 

The All-American

- Angus Beef Burger Sliders, *Bleu Cheese, Bacon, Frizzled Onions, and Cheddar*
- Mini All Beef Hot Dogs, *Sauerkraut, and Sautéed Onions*
- Crispy Chicken Parmesan Panini
- Baked Macaroni and Cheese
- House-Made Sweet and Russet Potato Chips

Summer in Italy

- Mussels Scarpariello, *White Wine, Cherry Peppers, Garlic*
- Lemon Basil Rigatoni, *Roasted Cherry Tomatoes, Sun-Dried Tomatoes, Fresh Spinach, Shaved Parmesan Reggiano*
- Chicken Verdura, *Breast of Chicken Sautéed with Zucchini, Tomatoes, and Onions*
- Grilled Flatbread, *Ricotta, Fresh Mozzarella, Pesto Drizzle*

Pho In Love

Can be Featured at Your Event as a Gluten Free Station

Create your own Vietnamese Rice Noodle Station
Proteins — Shrimp, Beef, Chicken, and Tofu
Accompaniments — Lemongrass, Limes, Bean Spouts, Fish Sauce, Jalapeños, Sriracha, Sliced Radishes

The Hudson Valley Harvest

- Boursin Cheese Fondue, *Anjou Pears, Hudson Valley Apples, and Grapes*
- Brie and Craft Beer Fondue, *Soft Pretzels, Baguette, Cracked Black Pepper Biscuits*
- Roasted Butternut Squash Soup
- The Plymouth Panini, *Roast Turkey, House-Made Stuffing, Cranberry Mayo, on Grilled Sourdough Bread*



STATION ENHANCEMENTS



To Add an Additional Station from the Previous Pages is An Enhancement Option
The Following Stations are Available to Upgrade Your Cocktail Hour:

Antipasti Abbondanza

Prosciutto di Parma • Imported Sweet and Hot Soppressata • Imported Dry Capicola
Dried Cured Sausages • Parmigiana Reggiano • Provolone and Peppato Cheeses
Vine-Ripened Tomatoes with House-Made Fresh Mozzarella – Fresh Basil, EVOO
Balsamic Glazed Portobello with Cipollini • Tuscan White Bean Salad with Shaved Radicchio
Marinated Olives • Sweet and Hot Peppers • Caponata Focaccia • Crusty Hearth-Baked Breads

Fire and Ice

Torch Bruléed to Order

- Filet Mignon, *Twice-Baked Truffle-Whipped Potato*
- Diver Scallops, *Lemon Asparagus Risotto*
- Ahi Tuna, *Wakame Salad*

Chilled Seafood Display

- Colossal Poached Shrimp, *Tangy Tomato Horseradish and Sauce Louie*
- Freshly Shucked Littlenecks and Oysters on the Half Shell
- Seafood Martinis, *Calamari, Mussels, Scallops, Shrimp*
- Alaskan King Crab Legs 
- Maine Lobster Tails and Claws 

The Dragon Sushi Bar

- Assorted Sushi and Sashimi
- Vegetable and Seafood Handrolls to Include *California, Spicy Tuna, Shrimp, and Salmon*
- Chilled Soba Noodle Salad
- Pickled Ginger, Wasabi, Soy Sauce
- Specialty Sushi Rolls and Creations *Made-to-Order by a Professional Sushi Chef* 

DINNER RECEPTION

SELECT TWO OF THE FOLLOWING FIVE COURSES

Appetizer

Please Select One

- Spinach and Ricotta Crepe, *Roasted Tomato Sauce*
- Grilled Vegetable Napoleon, *Pesto Drizzle*
- Herbed Crepe, *Stuffed with a Brandied Wild Mushroom Ragout*
- House-Made Fresh Mozzarella, *Roma Tomatoes, Roasted Bell Peppers, Balsamic Reduction*
- Tuscan Antipasto Salad, *Shaved Prosciutto di Parma, Sweet Capicola, Fresh Mozzarella, Roasted Red Peppers, Marinated Artichokes, Grilled Eggplant and Zucchini, and Sicilian Olives over a Mound of Baby Greens with Fresh Basil Vinaigrette* ∞

Soup of Your Choice

French-Served to Each Guest

Pasta

Please Select One

- Imported Pasta al Dente, *With your choice of Pomodoro, ala Vodka or ala Puttanesca Sauce*
- Imported Penne Pasta, *Tossed with Sun-Dried Tomatoes, Fresh Roma Tomatoes and Arugula*
- Imported Bow-Tie Pasta, *Sautéed Mushrooms, Diced Tomatoes, Pancetta, Peas and Caramelized Onions in a Roasted-Garlic-Parmesan Cream*
- Cheese Tortellini Amatriciana, *Tomato, Onion, Prosciutto, Onion, Garlic, Basil*

Salad

Please Select One

- House Salad of Baby Greens, *Roma Tomatoes, Shaved Bermuda Onion - Basil Vinaigrette*
- Traditional Caesar Salad, *Garlic Croutons, Shaved Parmesan*
- Wedge Salad, *Iceberg Lettuce, Pancetta, Tomatoes, House-made Bleu Cheese Dressing*
- Mixed Greens and Hearts of Palm Salad, *Grape Tomatoes, Carrots, Wrapped in a Cucumber Ribbon, Dressed in an Herb Vinaigrette*
- Baby Spinach Salad with Dried Cranberries and Toasted Almonds in a Red Port Vinaigrette
- Pear Salad, *Butter Lettuce with Sliced Gorgonzola, Grilled Pear and Caramelized Walnut with a Champagne Vinaigrette* ∞
- Salad of Baby Greens, *Crumbled Ricotta Salata, Dried Cranberries and Spiced Walnuts, with a Toasted Walnut Vinaigrette* ∞
- Gorgonzola Salad, *Mesclun Lettuce, Candied Walnuts, Caramelized Figs (In Season) and Gorgonzola with a Port Balsamic Vinaigrette* ∞

Intermezzo

A Refreshing Duet of Lemon and Raspberry Sorbet

YOU MAY INSTEAD SELECT A PRE-ENTRÉE DUET COURSE PRESENTATION

This Option Eliminates About One Half-Hour From Your Guests' Sit-Down Dinner Time, Which Allows More Time For Dancing and Celebrating. On A Large Glass Platter, Each Guest Will Receive An Artfully Displayed Combination Of A Cold Appetizer And A Salad. Please Select One:

- Pulled Mozzarella and Grape Tomato Salad, *Chiffonade Basil and EVOO, Accompanied by Mixed Greens Dressed with Sweet Cider Vinaigrette*
- House-Made Fresh Mozzarella, *Roma Tomatoes, Roasted Bell Peppers, Accompanied by House Salad of Baby Greens*
- Tomato and Herbed Goat Cheese Tartlet, *Accompanied by Balsamic Dressed Baby Arugula and Candied Pignoli Nuts*
- Classic Panzanella Tower, *Tomato, Cucumber, Fresh Mozzarella and Focaccia Cubes Soaked in Balsamic Red Wine, Accompanied by Young Greens*
- Grilled Vegetable Napoleon, *Accompanied by House Salad of Baby Greens*
- Goat Cheese, Red and Golden Beet Napoleon, *Accompanied by an Arugula and Fennel Salad in a Lemon Vinaigrette*



TABLESIDE CHOICE OF ENTRÉE

Please Select One From Each Category - No Advance Notice Of Guest Choice Required. All Of Entrées Are Prepared To Order. If Your Guest Has A Special Dietary Need Or Restriction, He Or She Can Order Directly Through His Or Her Server.

Meat

- Seared Filet Mignon, Brandy Peppercorn Cream Sauce
- Grilled New York Strip Steak, Sauce Bordelaise
- Charbroiled Rib-Eye Steak, Cabernet Demi Glace
- Chianti-Braised Boneless Short Rib of Beef, Served Wellington-Style, Tomato-Chianti Demi Glace
- Seared Double-Cut Lamb Chops, Tomato-Mint Relish ∞
- Morel-Dusted Veal Porterhouse, Porcini Demi Glace ∞

Poultry

- Garden Herb Chicken, Herb-Glazed French Breast of Chicken, Ragout of Wild Mushrooms and Leeks, Pan Roasted Shallot Sauce
- Chicken Tuscany, Prosciutto, Sage, Fresh Mozzarella, Sautéed Portobello, Kalamata Olives and Roasted Red Pepper-Stuffed French Breast of Chicken in a Savory Madeira Wine Reduction
- Lemon, Artichoke and Garlic-Stuffed French Breast of Chicken, Grilled Lemon Jus
- Chicken Madeira, Seared French Breast of Chicken Stuffed with Fresh Mozzarella, Asparagus and Roasted Peppers, Finished with Madeira Wine Sauce
- French-Cut Breast of Chicken, Overstuffed with Sautéed Baby Spinach and Fontina Cheese Ragout, Natural Jus
- Roast Long Island Duck, Wild Red Cherry, Cabernet Reduction ∞

Fish

- Oven Roasted Bronzino, Lemon Caper Buerre Blanc
- Pan-Seared Salmon, Fresh Herbs, Port Wine and Roasted Shallot Sauce
- Grouper Provençale, Pan-Seared, White Wine, Lemon, Diced Tomatoes, Olives and Capers
- Oven-Roasted Salmon Fillet, Herbed Breadcrumbs, Lemon-Chardonnay Reduction
- Seafood-Stuffed Fillet of Holland Sole, Lemon Caper Butter Sauce
- Crab Meat and Scallop Stuffed Jumbo Gulf Shrimp, Sherry Scented Lobster Sauce
- Roasted Salmon, Topped with Mango Salsa, Mint Aioli
- Salmon Oscar, Oven-Baked Salmon Topped With Crabmeat Stuffing and Asparagus, Citrus Beurre Blanc
- Sesame Seared Ahi Tuna, Wasabi Cream ∞
- Pan Roasted Chilean Sea Bass ala Puttanesca ∞
- Middle Eastern Snapper, Capers, Oven Roasted Tomatoes, and Anchovies ∞

Vegetarian

- Spinach and Ricotta-Stuffed Lasagna, Fire-Roasted Tomato Sauce
- Eggplant Siciliana, Italian Eggplant, Breaded and Sautéed, Layered Among Slices of Fresh Mozzarella and Grilled Tomatoes, Béchamel Sauce and Oven-Roasted Tomato Sauce with Fresh Basil
- Vegetable Strudel, Served in a Puff Pastry
- Seasonal Fresh Gnocchi in a Sage, Brown Butter
- Roasted Acorn Squash, Stuffed with Wild Rice
- Vegetable Voulevant Caponata, Kale Pesto



DESSERT

Chocolate Sampler

- Chocolate Cheesecake
- Milk Chocolate Crème Brûlée
- Chocolate Mousse
- Chocolate-Dipped Fruit

Crème Brûlée Sampler

Decadent Custard with Flamed Sugar Crust in a Trio of Seasonal Flavors

Italian Sampler

- Miniature Tiramisu
- Samplings of Italian Cookies
- Chocolate Truffle
- Chocolate-Dipped Fruit

French Sampler

- Petit Four
- Lemon Gateau
- Chocolate Truffle
- Chocolate-Dipped Fruit

Seasonal Selections Sampler

Let the flavors of the season determine the tastes involved in your specially created dessert.

Or you could always just set up an appointment with our pastry chef to design the perfect dessert for you!

After Dinner Cordials, Cappuccino, Espresso, Coffee, Decaffeinated Coffee and a Selection of Fine Herbal Teas Served Tableside

ADDITIONAL DESSERT OPTIONS

Tableside Temptations

Artfully Created Twin Platters of Chocolate Truffles, Eclairs, Carrot Cake Minis, Pecan Diamonds, Butter Cookies, Fresh Fruit Tarts and Lemon Petit Fours, Accompanied by Tableside Service of International Coffees

Sweet Italian Centerpieces

Double-Tiered Platters of Decadent Desserts Including Cannolis, Rainbow Cookies, Biscotti, Cream Puffs, Mini Sfogliatelle, Amaretti Cookies, Tiramisu Truffles, and Pignoli Cookies. Along with Tableside Offerings of Cappuccino, Espresso, Anisette, Sambuca, and Frangelico

Donut Worry. Be Married.

You've Heard Of A Donut Wall? We've Made It Even Better With Amazing Custom Tabletop Art-Pieces To Display Our Sugary Mouthwatering Donuts. Rows Upon Rows Of Donut Varieties That Can Be Customized To Your Wedding Theme and Style

Sugar Rush

An All Out Candy and Chocolate Explosion; a Mélange of Individual Candies and Chocolates Ornately Displayed in Glass, with Cellophane Departure Bags That Can Become Your Wedding Favors

A Parisian Patisserie

Made-to-order Dessert Crepes with Sweetened Crème Fraiche, Nutella, Fresh Strawberries and Grand Manier Berry Sauce, Warm Beignets, Crème Caramel with Seasonal Fruit, Miniature Crème Brûlée, Chocolate Decadence, Lemon Gateau, French Apple Tortes, Chocolate-Dipped Strawberries, Chocolate Truffles, Assorted Mousse Tartlets, Petit Four, Seasonal Fruits and Berries, Café Au Lait, and French Cordials

The Gourmet Campfire

Create Your Own S'mores, Five Different Flavors of Marshmallows: Strawberry, Mint, Orange, Vanilla, and Chocolate; Graham Crackers, Hershey's® Chocolate Squares. Toppings to Adorn Your Roasted Treat Include: Salted Caramel, Sprinkles, Chopped Oreos®, Toasted Coconut, Crumbled Pretzels, Non-Pareils, and Chopped Toasted Pecans

Remember the Ala"mo-de"

- Whole Sliced to Order and Individual House-made Pies Peach, Cherry, Mud, Pecan, Apple Crumb, Coconut Cream
- Vanilla Ice Cream and Aged Cheddar Cheese

The Apple of My Eye

This Gourmet Make Your Own Candy Apple Station Uses Locally Sourced Apples on a Stick! Choose to Coat Your Apple in Caramel, White Chocolate, or Dark Chocolate and Top it off with M&M's, Sprinkles, Walnuts, Mini Marshmallows, Crushed Oreos, Cinnamon Sugar Crunch, Pretzel Pieces, Mini Chocolate Morsels, Non-Pariel, and Kettle Corn

Dolce and Cassata

Freshly Filled Jumbo Cannoli with Chocolate Chips and Sprinkles, Espresso-Laced Tiramisu, Brooklyn Style Strawberry Cheesecake, Apricot-Glazed Fresh Fruit Tarts, Powdered Sugar Zeppole, Biscotti, Sfogliatelle, Whole Fresh Fruit, Almond and Pistachio Tartlets, Chocolate-Dipped Strawberries, Baba Rums, Bruléed Arborio Rice Pudding, Rainbow, and Pignoli Cookies. Cakes Sliced to Order: Decadent Cassata Cake, Italian Lemon Cake, and Ricotta Cheesecake. Cappuccino and Espresso with Italian Cordials

A Complete Make-the-Sundae-of-Your-Dreams Experience

Vanilla Bean, Chocolate, Mint Chocolate Chip, and Strawberry Ice Cream. Bananas Foster Flambé, Brandy 'Stir-Fried' Berries, Warm Pound Cake, Chocolate Cake and Brownie Sundae Bottoms, Chocolate and Sprinkle Adorned Cones, Hot Fudge, Whipped Cream, Cookie Dough, Candied Nuts, Granola, Gummies, Oreos®, Fresh Strawberries, Fresh Bananas, Crushed Chocolate Bars, Maraschino Cherries

The "I Want It All" Viennese Spectacular

- An Absolute Abundance of Decadent Sweets from the Parisian Patisserie and Dolce and Cassata Stations Including the Freshly Filled Cannoli and Made-to-Order Crepes Bars
- The Gourmet Campfire Station
- A Complete Make-the-Sundae-of-Your-Dreams Experience
- Sliced-to-Order Cake Station Including A Mile High Carrot Cake, Salted Caramel Chocolate Cake, and Brooklyn-Style Strawberry Cheesecake
- Butler-Passed Zeppole, Milkshakes, and Root Beer Floats
- International Coffee, Cappuccino, Espresso, and Cordial Bar



ADDITIONAL OPTIONS & EXPLANATIONS

Impress Your Guests With An Ice Carving: Starting At \$350.00

OVERTIME CHARGES

Half Hour of Overtime with Top-Shelf Open Bar	Call for Pricing
Full Hour of Overtime with Top-Shelf Open Bar	Call for Pricing
Half Hour of Overtime with Non-Alcoholic Beverage Service	Call for Pricing
Full Hour of Overtime with Non-Alcoholic Beverage Service	Call for Pricing

Overtime is Available on a Pre-Arranged Basis Only. Due to Municipal Ordinance All Outdoor Events Must End No Later Than 10:30 PM. The Grandview will never serve alcoholic beverages longer than 6 hours. Prices do not include 20% house service charge nor sales tax at rate current to event date.

LINENS Standard Table Linens at The Grandview Include:
Champagne Floor-Length Tablecloth, Champagne Satin Stripe Overlay, and Choice of Napkin Color*

Alternate Color* Floor-Length Tablecloth	Call for Pricing
Alternate Color* Overlay	Call for Pricing
Chair Covers in White or Champagne	Call for Pricing
Chair Covers in White or Champagne Satin Stripe	Call for Pricing
Chair Sashes in Your Choice of Color*	Call for Pricing

* Within the list of standard solid colors provided by your Grandview Wedding Consultant

Prices do not include 20% house service charge nor sales tax at rate current to event date

ELEGANT ENHANCEMENTS



THE GRANDVIEW OFFERS SEVERAL WAYS TO ENHANCE YOUR EVENT AND CREATE THE MOST ELEGANT EXPERIENCE OF YOUR DREAMS.

Beverage Enhancements

- Wine Enhancement [See Wine List]
- Draft Beer [See Craft Beer List]
- Sangria Bar [Call for Pricing]
- Bellini Bar [Call for Pricing]
- The “Chic” Martini Bar [Call for Pricing]

Station Enhancements

- Additional Station [Call for Pricing]
- Antipasti Abbondanza [Call for Pricing]
- Fire and Ice [Call for Pricing]
- Chilled Seafood Display [Call for Pricing]
- Alaskan King Crab Legs [Call for Pricing]
- Maine Lobster Tails and Claws [Call for Pricing]
- The Dragon Sushi Bar [Call for Pricing]
Professional Sushi Chef [Call for Pricing]
- Whole Roasted Suckling Pig [Call for Pricing]

Course Enhancements

- Tuscan Antipasto Salad [Call for Pricing]
- Pear Salad [Call for Pricing]
- Salad of Baby Greens with Ricotta Salata [Call for Pricing]
- Gorgonzola Salad [Call for Pricing]

Entrée Enhancements

- Seared Double-Cut Lamb Chops [Call for Pricing]
- Morel-Dusted Veal Porterhouse [Call for Pricing]
- Sesame Seared Ahi Tuna [Call for Pricing]
- Pan Roasted Chilean Sea Bass [Call for Pricing]
- Middle Eastern Snapper [Call for Pricing]
- Long Island Roast Duck [Call for Pricing]

Dessert Enhancements

- Grandview Signature Cakes [Call for Pricing]
- Icing Upgrade [Call for Pricing]
- Tableside Temptations [Call for Pricing]
- Sweet Italian Centerpieces [Call for Pricing]
- Donut Worry, Be Married [Call for Pricing]
- Sugar Rush Display [Call for Pricing]
- Sugar Rush Display without candy [Call for Pricing]
- A Parisian Patisserie [Call for Pricing]
- The Gourmet Campfire [Call for Pricing]
- Remember the Ala”mo-de” [Call for Pricing]
- The Apple of My Eye [Call for Pricing]
- Dolce and Cassata [Call for Pricing]
- Make-the-Sundae-of-Your-Dreams Experience [Call for Pricing]
- The “I Want It All” Viennese Spectacular [Call for Pricing]

ENHANCEMENTS INCENTIVES

Choose 3 Upgrades

Receive 10% off the Combined
Cost of the Enhancements

Choose 4 Upgrades

Receive 15% off the combined
Cost of the Enhancements

Choose 5 Upgrades

Receive 20% off the combined
Cost of the Enhancements

Discount incentives only apply to items listed on this sheet. Any other upgrades cannot be combined for this offer.

Pricing will be charged per person based upon your final count given 5 days prior to event date.
Prices do not include 20% house service charge or sales tax at rate current to event date.

